

UJHAZI TYUKLEVES (Fowl Soup, Ujhazi Style)

Ingredients

- 1 Fowl 3 to 5 lb.
- 6 black peppercorns
- 1 Tbsp. salt
- 1 small onion chopped
- 2 garlic cloves crushed
- 1 medium-sized tomato peeled, chopped and seeded
- 1 thin slice of fresh ginger root
- 1 knob celery peeled and sliced
- 3 small young carrots peeled
- 2 young parsnips peeled
- ½ c. shelled fresh peas
- ½ head of cauliflower broken into flowerets
- 1 small green pepper diced
- ¼ lb mushrooms peeled and sliced
- Cooked noodles

Instructions

Cut the cleaned Fowl into 8 pieces. Place in a soup pot with 3 quarts cold water, peppercorns, and salt. Slowly bring to a boil. Just before the liquid starts to boil, add 1/4 cup cold water. Repeat this once more. Each time you will have a lot of scum on top, which should be carefully removed with a ladle. Add onion, garlic, tomato, and ginger root. Cook over very low heat, just below boiling point, for 45 minutes. Add whole carrots and parsnips, the knob celery, peas, and cauliflower. Cook For another hour, again making sure that soup never boils. About 10 minutes before you decide that the Fowl will be done, add green pepper and mushrooms. Adjust saltiness of soup and add cooked noodles. Before serving, remove the slice of ginger root.